I claim:

1. A method for cooling a quantity of a liquid beverage that is to be served at an ambient temperature, comprising:

(A) placing at least one mass of material having a mass volume and that is in a solid state at a temperature of about 72° F (about 22.2° C) in a selected environment that is at a first temperature that is less than the ambient temperature at which the beverage is to be served for a first interval of time;

(B) selecting a vessel that has a vessel volume at least equal to the mass volume and the quantity of liquid to be cooled;

(C) removing the mass of material from the selected environment after the first interval of time; and

(D) placing the mass of material together with the quantity of the liquid beverage in said vessel.

2. A method according to claim 1 wherein said mass of material is a nonporous igneous rock.

3. A method according to claim 2 wherein said mass is granite.

4. A method according to claim 2 wherein said mass is non-porous.

5. A method according to claim 1 wherein said mass is in the shape of a polyhedron having faces.

6. A method according to claim 5 wherein said polyhedron is a cube.

7. A method according to claim 5 wherein said mass is granite and wherein a plurality of the faces of said polyhedron are polished.

8. A method according to claim 1 wherein the step of placing the mass of material together with the liquid beverage is accomplished by first placing the mass of material in said vessel and thereafter placing the liquid beverage in said vessel.

9. A method according to claim 1 wherein the step of placing the mass of material together with the liquid beverage is accomplished by first placing the liquid beverage in said vessel and thereafter placing the mass of material in said vessel.

10. A method according to claim 9 wherein a plurality of masses of material are placed in the selected environment for the first interval of time and wherein the plurality of masses is placed in said vessel containing the liquid beverage one at a time thereby to cool the liquid beverage in a controlled manner.

11. A method according to claim 1 wherein the first temperature is less than about 32° F (about 0.0° C).

12. A method according to claim 11 wherein the first temperature is about 0.0° F (about –17.0° C).

13. A method according to claim 1 wherein the vessel has a circular cross-section of a selected diameter and wherein said mass is selected to have a dimension that is greater than one-half the selected diameter.

14. A method according to claim 1 wherein the first interval of time is such that the mass of material reaches an equilibrium temperature state with the selected environment.

15. A method according to claim 1 wherein said mass of material has a heat capacity of about 10.6 calories/degree-mole.

16. A kit adapted to be used to cool liquid beverages, comprising:

(A) a plurality of masses of material each configured as a polyhedron and formed of a substance that is non-porous and that is in a solid state at a temperature of about 72° F (about 22.2° C);

(B) a container forming an enclosure and including a base portion having a plurality of bays each adapted to nestably retain a selected one of said plurality of masses of material; and

(C) a vessel having a selected maximum cross-sectional dimension.

17. A kit according to claim 16 wherein said polyhedrons are of a common size and have a maximum dimension that is at least one-half of the maximum cross-sectional dimension of said vessel.

18. A kit according to claim 16 wherein said mass of material is a nonporous igneous rock.

19. A kit according to claim 18 wherein said mass is granite.